



**UBS** Arena



Delaware  
North.

# **WINE BASICS**

---

*& Tasting*

# WINE BOTTLE OPENING

1. Cut below the neck of the bottle in a circular fashion while the label continues to face the guest.
2. Press your thumb against the neck of the bottle opposite the knife. Use a scraping motion to peel the foil upwards and away from the bottle. Once you have separated the foil sufficiently from the bottle, finish removing the top portion of it with your hands.
3. Hold the bottle firmly with one hand. Use the other to place the tip of the corkscrew at a slight angle in the center of the cork. Slowly twist the corkscrew and straighten while applying downward pressure. Continue twisting the corkscrew into the cork being careful to keep it travelling down the center of the cork. DO NOT twist the bottle or place the bottle on the table!
4. Place the first step of the corkscrew onto the lip of the bottle. Use sufficient pressure with one hand to leverage the cork out of the bottle as pictured. Raise the cork straight without bending. Set the second step of the corkscrew onto the lip of the bottle and continue to pull the cork out straight from the bottle, but do not pop.
5. Unscrew the cork from the corkscrew being careful not to break it. Check cork to make sure there are no puncture marks on the side or bottom that would cause cork to flake off and contaminate the bottle. Set the cork in front of the guests.



# WINE BOTTLE SERVICE

*All bottled wines should be presented using these steps, regardless of the cost or perceived wine knowledge of the guest.*

## TAKING THE ORDER

When a glass or bottle of wine is ordered, repeat the order back to the guest. Be clear and succinct. Be sure that you understand the varietal and brand desired.

## PRESENTING THE BOTTLE

Treat the bottle gently, as though it were special and delicate. Tip the bottle's top back, toward your body, with the body of the bottle cradled in your arm, label side facing the host. "Present" the bottle to him or her by standing at his or her right side and restate the name of the wine including the varietal and brand.

## OPENING THE BOTTLE

Follow the steps of "Wine Bottle Opening" from the previous page. Once the cork is removed, it is placed to the right of the host's place setting. He or she may choose to keep or leave the cork altogether.

## DECANTING THE WINE

Typically, rich or robust wines known for sediment are on this list, among a few others that are hand selected for this process. Decanters offer a chance for wines to "breathe" and oxygenate at a faster pace than in the bottle, thus hyper-maturing the wine and readying it for drinking.

## POURING THE WINE

Pour roughly one ounce into the host's glass. Step back, away from the table, and allow the host to swirl, smell, taste, and nod. Pour for each guest in turn, from the right side with the right hand, beginning with the ladies and then the men, moving clockwise around the table. The host's glass is the last to be filled.

# WINE BASICS

**We use wine Vac-u-Vins to ensure fresh wine**

*Open wine has a 5-day shelf life*

**Write the date on bar code**

*Write the date when bottle is opened*

*If Vac-u-Vin'd properly, the spoilage date is 5 days from that date*

*EXAMPLE: Opened = 8/23, then wine must be thrown out 8/28*



## **TERMS**

### **ACIDITY**

The lively or crispness in wine that activates salivation

### **BODY**

The weight of the wine in your mouth

### **OAK INFLUENCE**

Gives flavors of vanilla, baking spices

### **TANNIN**

Often causes the mouth to feel dry



All glasses of wine are a 5 oz pour

Measure and mark a glass to ensure proper pour levels

8 oz pours must be served in a carafe

Measure and mark a carafe to ensure proper pour levels

# WINE BASICS

## WHITE WINE

### KEY TERMS

1. Citrus Fruit
2. Stone Fruit
3. Tropical Fruit
4. Honey
5. Overall Body
6. Creaminess (Oiliness)
7. Minerality (Astringency)
8. Bitterness
9. Herbaceous Aromas
10. Floral Aromas

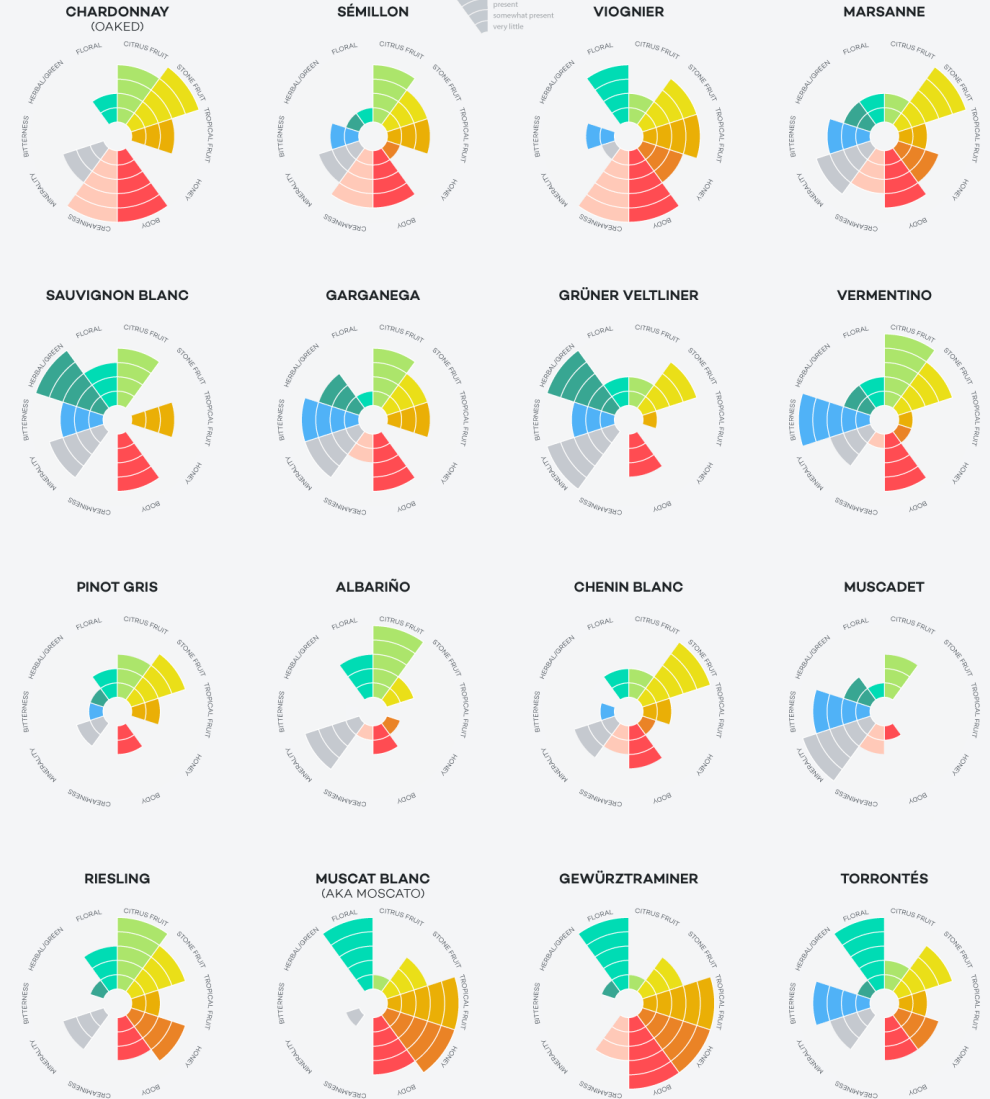


# FLAVOR PROFILES

OF 16 WHITE WINE VARIETIES



LEGEND



# WINE BASICS

## RED WINE

### KEY TERMS

1. Red Fruit
2. Black Fruit
3. Floral Aromas
4. Herbaceous
5. Pepper & Spice
6. Earthiness
7. Baking Spices & Vanilla
8. Leathery Flavors
9. Astringency
10. Body



# FLAVOR PROFILES

OF 16 RED WINE VARIETIES



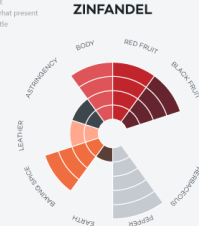
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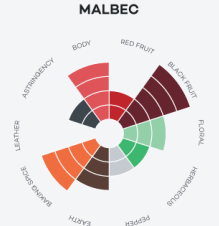
CABERNET SAUVIGNON



MERLOT



ZINFANDEL



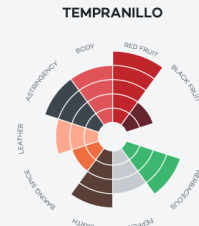
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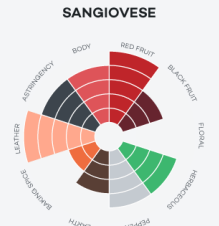
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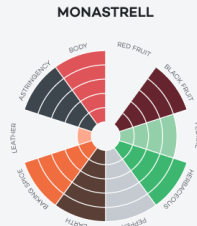
SYRAH



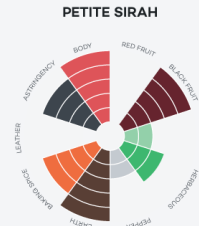
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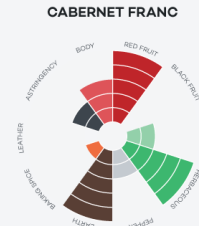
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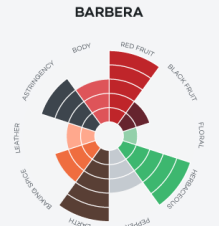
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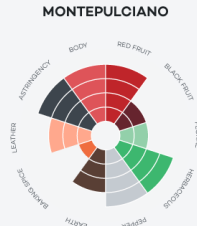
PETITE SIRAH



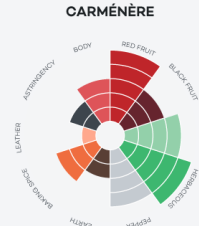
CABERNET FRANC



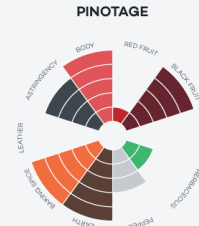
BARBERA



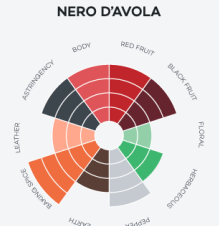
MONTEPULCIANO



CARMÉNÈRE



PINOTAGE



NERO D'AVOLA

